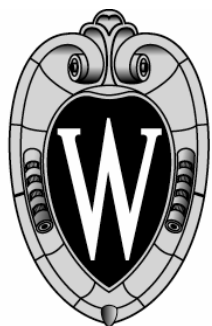


**SUMMER, 2009**

**Inter-HE 501:  
New Directions for  
Teaching Food and  
Nutrition –**

Program Leadership in Family and  
Consumer Sciences Education



THE UNIVERSITY  
*of*  
**WISCONSIN**  
MADISON

Tuesdays,  
June 16, June 30, & July 7  
9:00 a.m. – 4:00 p.m.

Madison, WI

PARTICIPANT STIPENDS AVAILABLE

**IMPORTANT INFORMATION!!!**

**Participant Stipends Available**

Stipends will be offered to Wisconsin FCSE teachers on a first come, first served basis. If you wish to apply for a stipend, contact W. Way\*.

**Registration Information**

Participants may register for the course as either continuing UW-Madison graduate students or university special students. Deadline for all registrations is June 12, 2009.

**Continuing UW-Madison graduate students:**

Register for the course through the normal process using MyUW, but contact W. Way to reserve space in the course.

**University special students:**

Contact W. Way\* to reserve space in the course and obtain application and enrollment materials.

\*email address: [wlway@wisc.edu](mailto:wlway@wisc.edu)  
Office telephone #: (608) 262-1963

**Tuition: Wisconsin Residents**

\$317.19 (1 cr), \$654.96 (2 cr), or \$947.57 (3 cr)

**DATES AND TIME**

Inter-HE 501 is offered on June 16<sup>th</sup>, June 30<sup>th</sup>, and July 7<sup>th</sup> from 9:00 a.m. to 4:00 p.m. Participants can register for 1, 2, or 3 credits (1 credit per session). For those who are unable to attend all three sessions, participants can select the date(s) that best fit their needs. Please remember that additional off-campus hours are required to fulfill course requirements.

**OFF-CAMPUS LOCATION**

UW-Partnership Training Center  
University Research Park  
455 Science Drive, Suite 110  
Madison, WI 53711

**AMPLE FREE PARKING!!!**

**DRIVING DIRECTIONS:**

From the East: Take Highway 12 (West)  
From the West: Take Highway 12 (East) to Whitney Way---exit 257. Turn (north) until the third stop light. Turn right onto Science Drive and follow the road until you see 455 on your right hand side. Please park in the parking lot at the rear of the building.

# **INTER-HE 501:**

## **New Directions for Teaching Food and Nutrition – Program Leadership in Family and Consumer Sciences Education**

Instructor:

Wendy L. Way, Professor, School of Human Ecology, University of Wisconsin—Madison

Tuesday, June 16, 2009

### Never Quite Enough: Family Resources and Food Security Challenges around the Globe

Using examples from around the world this session will explore factors that influence food, nutrition and health in families and probe some common misperceptions and myths about food security in 2009. Includes sharing of simulations, ideas and resources for helping learners think critically about food and wealth distribution and why some cultures and some families can feed themselves while others go hungry.

*Mary T. Crave, Program Development & Evaluation Specialist, University of Wisconsin—Extension*

### Consumer Food Choices in 2009 – What's Driving Them, What's Not, and Why We Should Care

Learn about the 'hottest' trends and issues related to food consumption in 2009 and their implications for individuals, families, the environment, and food-related businesses. Includes suggested activities and resources that can be used to spark classroom discussion and promote socially-just, sustainable and healthful food consumption.

*Lydia Zepeda, Professor of Consumer Science, University of Wisconsin—Madison*

### High Energy Food-Related Curricula for 2009 and Beyond

Discover how traditional food science and food service curricula can be transformed to address new and emerging food trends and food-related issues critical to preparing students for family life, citizenship, and future careers. This session will include rigorous and relevant teaching and learning resources that can be adapted to meet the needs of local audiences.

*Donna Dinco, WAFCS President and Hartford School District Curriculum Specialist*

Tuesday, June 30, 2009

### CHOW (Cooking Healthy Options in Wisconsin) in the Classroom

Learn how schools can partner with Wisconsin Homegrown Lunch, local chefs and others to help students explore how to access and prepare healthy, local foods. Take home energizing classroom lessons and recipes that can be prepared in one hour or less.

*JoAnn Jensen, FCE teacher, Cherokee Middle School, Madison, Wisconsin  
Brent Kramer, Education Coordinator, Wisconsin Homegrown Lunch*

### School Nutrition Programs – Partners for Advancing Student Learning

School food service programs are often an untapped resource for advancing career and academic learning in today's schools. This session explores trends in food service and school nutrition programs and how teachers can partner with school food service professionals to enhance student learning and address food and nutrition-related concerns in the local community.

*Susan Peterman, School Nutrition Program Coordinator, Middleton-Cross Plains Area School District  
Monica Theis, Senior Lecturer, Department of Food Science, University of Wisconsin—Madison*

### Food Entrepreneurship – The Small Business Development Center and other Great Resources

Wisconsin is home to 12 regional Small Business Development Centers (SBDC's). Learn how these centers serve as important resources for teaching about starting food-related businesses; hear success stories of Wisconsin food entrepreneurs. Also – preview the new (2009) recommendations of the WI Superintendent's Task Force on Entrepreneurship Education.

*Neil Lerner, Outreach Program Manager, UW-Madison Small Business Development Center and one or more Wisconsin food entrepreneurs*

Tuesday, July 7, 2009

### Success for Students—The 'Main Course' in Culinary Arts

Want to increase enrollment? Bring excitement to your classes? Make teaching more fun? This session will explore proven ideas that work in the culinary arts program and beyond: Career Pathway Programs of Study, CTSO involvement through FCCLA and ProStart, building community partnerships, curriculum materials, industry certifications like ProStart® and ServSafe® and student enterprises.

*Russ Tronsen, 2006 WI Culinary ProStart Teacher of the Year, Lake Geneva – Badger High School and Guest Speakers from Lake Geneva business community and WI Restaurant Association*

### The Intersection of Biotechnology and Food Science

Hands on activities for teaching about the science of food including biochemistry and food safety, probiotics and how they work, recombinant DNA technology and food, current food policies and regulations. Participants will receive a binder of materials with hands-on ideas for the classroom, reference material, and more.

*Cathy Vrentas, Outreach Specialist  
University of Wisconsin-Madison Biotechnology Center*

